

BRUNCH CREPES

BLT MORNING* 17.5
smoked bacon with pimento cheese, shredded romaine, blistered grape tomatoes, and basil aioli. topped with over easy eggs, crumbled bacon, and avocado.

SOUTH BY SOUTHWEST* 17
chicken, sausage, eggs, swiss cheese, green onions, and our chipotle hot sauce. topped with house-made crème fraiche, corn salsa fresca, and feta cheese.

STEAK AND EGGS* 19
medium rare house-marinated flank steak with red onions, green bell peppers, marinated mushrooms, spinach, and mojo sauce. topped with goat cheese and froached eggs.

GARDEN* (V) 14
scrambled eggs, baby spinach, marinated mushrooms, blistered cherry tomatoes, red onion, roasted red peppers and goat cheese.

BBJ&M* 18.5
bourbon bacon jam, grilled portabella mushrooms, marinated mushrooms, brie cheese, arugula, and tater tots. topped with hurricane eggs, hot honey, and goat cheese.

DOWN HOME* 13.5
choice of bacon, country ham, or sausage with scrambled eggs and hoop cheese.

COUNTRY HASH* 18.5
choice of bacon, sausage, or country ham with hoop cheese, breakfast potatoes, avocado, green onions, blistered cherry tomatoes, and mojo sauce. topped with sausage gravy and two over easy eggs.

SOUTHERN STYLE* 14.5
scrambled eggs with green peppers, roasted red peppers, red onions, breakfast potatoes, and hoop cheese. topped with sausage gravy.

SALMON CREPE* 18.5
house-cured salmon with marinated mushrooms, swiss cheese, hoop cheese, red onions, and chipotle hot sauce. topped with over easy eggs and hollandaise.

SAVORY CREPES

AVOCADO CLUB 16.5
turkey, ham, bacon, hoop cheese, spinach, and blistered cherry tomatoes. topped with house-made chipotle aioli and avocado.

HERBIVORE (V) 13
blistered cherry tomatoes, marinated mushrooms, roasted red peppers, red onions, artichoke hearts, baby spinach, and goat cheese with choice of ranch, red pepper ranch, balsamic reduction, or mojo.

CARNE ASADA 19
house-marinated flank steak, carne asada, shredded romaine lettuce, pico de gallo, pickled onions, and chipotle hot sauce. topped feta cheese and lime crema.

THE SPICY VEGAN (VEGAN) 17
buckwheat crepe with grilled portabella mushrooms, hummus, corn salsa fresca, arugula, kale, roasted red peppers, green onions and chipotle hot sauce. topped with vegan queso.

TURKEY BRIE 14.5
turkey with mild brie, sliced Granny Smith apples, honey, walnuts, and house-made cranberry sauce.

SWEET CREPES

THE CLASSIC (V) 10
with choice of Nutella, peanut butter, or both.
add banana, strawberries, or both + 2

BERRIES & CREAM (V) 13
served with our fresh berries mix, house-made whipped cream, and powdered sugar. *served cold.*
substitute strawberries only + 2
add banana + 2

BLUEBERRIES AND LEMON CURD (V) 13
Biscoff crumbled over house-made lemon curd and whipped cream. topped with warm blueberry compote, whipped cream, powdered sugar. *served cold with warm compote.*

STUFFED FRENCH TOAST (V) 13
egg battered crepe dusted with our cinnamon spice blend, filled with cheesecake custard. topped with maple syrup and house-made whipped cream. *served cold.*
add our fresh berry mix, strawberries, or bananas + 2

SEASONAL FEATURES

BREAKFAST
BREAKFAST POUTINE* 18.5
bacon, sausage, cheese curds, portobello mushrooms, and maple bourbon gravy over a bed of tots. topped with over easy eggs, green onions, and hollandaise.

BLUE RIDGE* 16.5
pure maple syrup glazed ham, Granny Smith apples, and hoop cheese. topped with hurricane eggs and spicy maple mustard.

SWEET
DRAGON FRUIT AND CHOCOLATE CHIP CHEESECAKE (V) 13.5
rolled sweet crepe filled with dragon fruit compote, our cheesecake custard, chocolate chips, whipped cream, topped with dragon fruit syrup and powdered sugar. *served cold.*

SAVORY
THE MEDITERRANEAN (V) 16.5
house made hummus, green goddess dressing, the following uncooked veggies - red onions, artichokes, cucumbers, green peppers, Kalamata olives, arugula. topped with cucumber dill, microgreens and feta.

HASH BROWN WAFFLES

Hash browns are gluten-sensitive

TRADITIONAL* 17.5
topped with choice of bacon, sausage, or country ham, scrambled eggs, and hoop cheese.

GRILLED PORTABELLA (V) 18
topped with baby arugula, grilled portabella mushrooms, zucchini, roasted red peppers, red onions, goat cheese, balsamic glaze, and cucumber dill sauce.

SALMON 18
topped with house-cured salmon with microgreens, pickled onions, and capers, with herbed crème fraiche and avocado mousse.

CHIMICHURRI STEAK 19.5
topped with flank steak, caramelized onions, grilled portobello mushrooms, grilled asparagus, chimichurri sauce, feta cheese, and green onions.

BRUNCH SPECIALS

CORNED BEEF BOWL* 18.5
house-prepared corned beef with breakfast and sweet potatoes, blistered cherry tomatoes, red and green onions, green peppers, goat cheese, and mojo sauce. topped with two froached eggs.

AVOCADO SALMON MELT 18
two avocado halves filled with our house-made salmon mix. served with toast, lemon wedge and a small house salad, with choice of balsamic vinaigrette or mixed berry vinaigrette. *salmon mix contains mayo, onion, red peppers, pickles, and cheese.*

AVOCADO TOAST (V) 16
Guglhupf sourdough with avocado mousse, lemon vinaigrette dressed baby arugula, heirloom tomatoes, and avocado. topped with balsamic glaze and goat cheese.

BREAKFAST BRUSCHETTA* (V) 17.5
Guglhupf sourdough with house made pesto** and whipped ricotta, mozzarella cheese, blistered grape tomatoes, and sliced hard boiled eggs. topped with balsamic glaze, basil, and crushed red pepper flakes.
***contains walnuts*

LOX & TOAST* 18
Guglhupf sourdough with lox, chipotle cream cheese, pickled onions, capers, and microgreens. topped with olive oil, fresh dill, and lemon.

ADD TO ANY ITEM

chicken, turkey or tofu + 4
sausage, bacon, turkey bacon, or country ham + 3.5
two cage-free eggs + 4 • house-made sausage gravy + 3*
avocado + 4 • breakfast potatoes + 3

VEGAN/GLUTEN-SENSITIVE OPTIONS

vegan and gluten-free buckwheat crepe shell + 2
gluten-free bread + 2
vegan whipped cream + 1
MANY ITEMS CAN BE MADE VEGAN ON REQUEST.

(V) *vegetarian*

**Indicates food that may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Proudly serving Guglhupf Bakery breads and pastries.